VEVOK

chef

Cold Brew Iced Coffee Maker

Instruction Manual

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Features

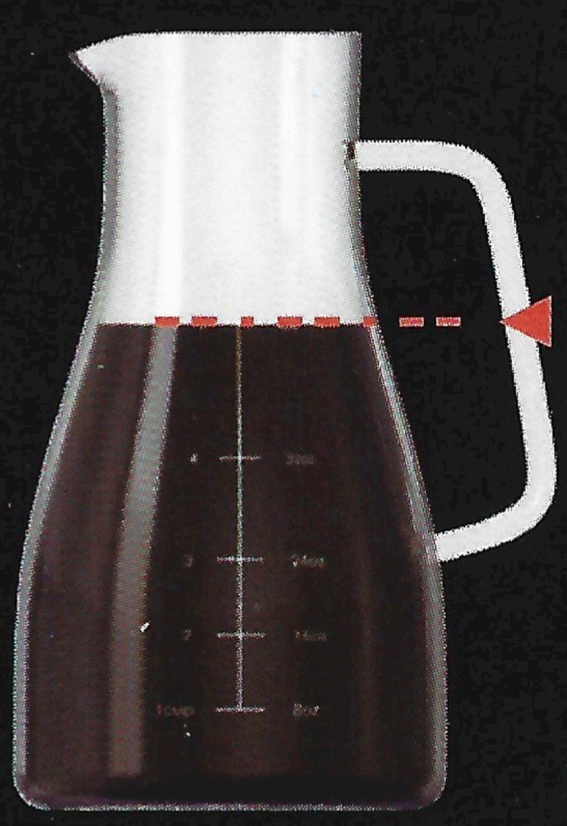
- Cold coffee maker is a cold brewing method, in which cold water is used from the beginning instead of hot water. As the brewing takes place slowly over time, the inherent flavor of coffee beans is revealed.
- It can prevent oxidation due to high temperature and reduce the content of tannin and caffeine, which may cause bitterness and astringency. This results in a mild, smooth, and sweet flavor inherent in the beans.
- Store and mix countless kinds of perfectly customized beverages.
- All parts can be put into the dishwasher.

Using the cold brew

- Put 70~80g freshly ground coffee to the strainer.
  (Dark-roasted/ medium~coarse grind is recommended)

** The weight of ground coffee varies with the coffee beans, please do not put the ground coffee over the mesh line.*

- Set the strainer into the pot, and then slowly pour a small amount of cold water to make all the ground coffee evenly wet.



**The amount of coffee brewed is about 40 ounces (5 big cups, 1 cup = 8 ounces)*

**The amount of coffee brewed is different from the amount of water used because the coffee grounds will absorb some water during the brewing process.*

- Seal the lid on the pot and put the pot in the refrigerator. It takes about 8~12 hours to extract the coffee. You can adjust the extraction time according to your preferences.
- Take out the pot from the refrigerator and remove the strainer to complete the brewing.
- Mix with ice, water or milk to create your perfect drinking, serving.

Tips for making good taste ice coffee or cold/hot beverages

1. The taste of cold brewed coffee is largely affected by the type of water used. Try to use mineral water/purified water, soft water type is recommended.

2. If you want to warm the coffee before drinking, do not boil it, otherwise it may cause the coffee to oxidize and lose its flavor.

3. Always store in refrigerator, finish drinking best within 3 days.

4. The amount of finished coffee may vary slightly, depending on the type of coffee beans used.

5. This brewing method is also suitable for cold brewing tea.

6. Multiple uses for customized beverages
When the stainless steel filter is not used, install the silicone ring (No.3 in guide parts) on the lid to seal the pot and prevent dust.

Product Care

Before using, clean it with a soft sponge and mild dish detergent. Do not use sponges with abrasive or metal scouring pads as they may cause damage. Do not use abrasive cleansers. They may damage or scratch the surface of glassware.

This product may be washed in a dishwasher. Please follow the instruction of your dishwasher manual.

Diluted household bleach maybe used for cleaning tough strains on glass. Please follow the instructions carefully when using.

Handling precautions

Please refrain from using any heating apparatus other than microwave oven or oven.

Handle the glassware with the utmost care.

Do not let children use it. Keep away and out of reach from children.

Refrain from using cracked, chipped or highly-scratched glass since it may break unexpectedly.

Do not use a metal spoon inside the glass cup, it may cause breakage.

Be careful when handling chipped or broken glass parts.

Thank you for purchasing this product.

Please be sure to read this instruction manual thoroughly in order to use this product correctly.
After reading it, store it in a safe place for future reference.

Parts Guide

1 Borosilicate glass pitcher
2 Stainless steel filter
3 Silicone ring (used with lid to close the bottle when no filter)
4 2 airtight silicone ring (when using filter to make coffee)
5 Stainless steel lid

SIZE: 157x122x233cm
WEIGHT: 650g
MAX VOLUME: 1400ml
COLD BREWED COFFEE VOLUME: 1180ml/40oz, about 5~8cups